

# Fruit-Flavored Chews

## INGREDIENTS:

- 3oz any flavored Gelatin
- 2 Tbsps Unflavored Gelatin
- 1/2 cup Water
- 1 tsp Citric Acid, if desired
- 8 drops Cinnamon Oil, if desired
- 8 drops Chili Spice Flavor, if desired

## TOOLS FROM CKSA:

- Spatula
- Candy Mold



## DIRECTIONS:

1. In a small saucepan, stir all ingredients.
2. Heat over medium heat until sugar dissolves.
3. Lightly spray molds & pour mixture into molds.
4. Place in freezer for approximately five minutes.
5. When firm, gently pull molded gelatin from mold.
6. For Sour Chews: Follow directions above for fruit-flavored chews. Stir in 1 teaspoon citric acid just before filling the molds.
7. For Spicy Chews: Follow directions above for fruit flavored chews, using cherry gelatin. After the sugar dissolves, add 8 drops cinnamon oil and 8 drops chili spice flavor.
8. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.